



Anniversary Menu

Appetizers

Fried Green Tomato Napoleon

Lightly seasoned and floured fried green tomatoes served over a ham and pea risotto finished with a Choron sauce

4.50

Grilled Beef Kabob

A skewer with grilled Berkeley bistro steak, bell peppers and onion served with a mustard sauce

4.75

Barbecued Shrimp

Fresh shrimp with Chef Ty's Virginia barbecue sauce served over cheddar cheese grits

4.75

Soups

Chicken Tortilla

3.75

French Onion

3.75

Salads

Fresh Field Greens

A mix of local field greens with cucumbers, tomatoes and red onion with our red onion vinaigrette dressing

3.50

***Caesar (Raw Egg)**

Our traditional Caesar salad with anchovy and croutons

3.75

Please silence all cell phones and take all calls in the lobby

**Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness*

Entrees

Crab Stuffed Tilapia

*Tilapia stuffed with lump crab meat served
with rice and seasonal vegetables finished with a Beurre blanc*
14.95

Atlantic Salmon

*Pan seared salmon with Beurre blanc sauce
served with rice and seasonal vegetables*
13.95

Southern Fried Chicken

*Chef Ty's family recipe fried chicken breast
with mashed potatoes and seasonal vegetable*
9.95

Berkeley Bistro Steak

*Herb rubbed and grilled Berkeley bistro steak
with mashed potatoes and seasonal vegetables*
14.95

Bone In Pork Chop

*Apple cider braised pork chop with Chef Ty's Virginia barbecue sauce,
served with rice and seasonal vegetables*
11.95

Chesapeake Bay Seafood Cioppino

*Shrimp, scallop, fish, corn on the cob and potatoes
served in a hearty tomato broth*
14.95

Vegetarian Risotto

*Bountiful harvest of fresh vegetables
served in sauce of fresh tomatoes and risotto*
9.95

Parties of Six or more a 20% gratuity will be added to your check